

This menu is subject to availability.

Check-in often, for this menu will change 😊

SPECIALS

TOMATO BASIL BISQUE

Cup/Bowl 4.5/6.5

SPICY PASTRAMI SANDWICH 12.5

Lean Pastrami. Red Onions. Creamy, Havarti Cheese. Bacon. Chipotle Mayo. Pickled Jalapeños. BBQ Sauce. *Includes* Soup or Simple Salad or Seasoned Fries. **+1.00** for Sweet Potato Fries.



HOT PASTRAMI



Lean Pastrami. Thousand Island Sauerkraut. Aged Swiss. **9.25**

BEEF & BLUE

Thin Sliced Roast Beef. Melted Blue Cheese. House Dressing.
Caramelized Onions. Fresh Tomatoes and Lettuce. 12.5



TURKEY DIP

Pan-Seared Turkey. Havarti Cheese. Poultry Gravy. Aioli. 9

QUINOA SALAD (Entrée) Vegan 13

Made with Organic Ingredients. Tender, Young Spinach. Romaine. Bell Peppers. Shredded Red Cabbage & Carrots. Scallions. Cilantro. Roasted, Crushed Cashews. Sesame-Citrus-Soy Vinaigrette.

+3.00...Add Grilled, Marinated Chicken Breast or Grilled, Marinated
Extra Firm Tofu



CUBAN RICE BOWL (Entrée) 12

Slow Roasted Pork Shoulder. Caramelized Onions. Braised Black Beans.
Lime-Infused, Seasoned Rice.



VEGETARIAN RICE BOWL (Entrée) 12

Braised Black Beans. Lime-Infused, Seasoned Rice.
Fresh, Diced Tomatoes. Sliced Avocado. Sour Cream.
(*Vegan* without the Sour Cream)

